



# ACCUPAN HIGH SPEED BUN SYSTEM



- New Vector Technology Improves Scaling, Decreases Dough Shear, and Increases Vacuum System Efficiency
- The Latest Automated Technology for High Speed Bun Roll Production
- Highest Speed Bun System Available, Over 5,000 Dozen Per Hour
- Standard for Bun Production Around the World for Over 20 Years

## FEATURES & BENEFITS

### Design Innovations

- Extrusion divider offers the most accurate scaling available with superior product quality
- Hinged spiral tunnel rounder bars with gas spring assist for improved rounding symmetry and easier access for sanitation and maintenance while eliminating sticking
- Servo rotary gate precisely times transfer between the zig-zag and the proofer tray at high production speeds and eliminates high maintenance associated with pneumatic actuators
- Electronic synchronization between the divider and proofer allows accurate timing without high maintenance chain or shaft drives
- Magnetic pan indexing provides the non-stop precision required for high-speed production and eliminates the mechanical indexer assembly, reducing maintenance costs and opening up the panning area for easy access

### Design Flexibility

- Handles a variety of production requirements with 4, 6, and 8 across configurations
- A variety of layout configurations including standard and reverse feed, right or left hand controls and multiple proofer configurations allows the Accupan High Speed to fit in most production layouts

## ACCUPAN HIGH SPEED BUN SYSTEM

### MECHANICAL FEATURES

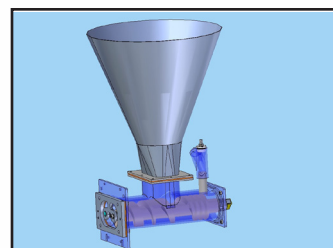
- Heavy duty stainless steel frame for durability and corrosion resistance throughout the machine
- Adjustable feet with lagging capability

#### High Speed Bun Divider

- Stainless steel frame and hopper for durability and corrosion resistance
- Precision stainless steel tunnel housing for durability and minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- New high efficiency Eurodrive gearmotors
- 3" (76 mm) Waukesha stainless steel metering pump for precise flow control
- Patented UHMW free-flow manifold for even dough distribution
- Patented diaphragm valves with position indicators for maximum port-to-port flow control
- Rotary cut-off with individual UHMW cut-off knives
- Easy access to all operational areas for easy sanitation and maintenance
- Venturi-style vacuum system with vacuum transducer
- Freestanding with V-groove casters for easy mobility and positive location for sanitation and maintenance



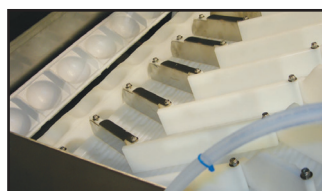
High Speed Bun Divider



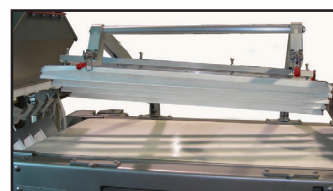
New Vector Auger/Tunnel/Vacuum System

#### Rounder

- Poly-slick rounder belt
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- UHMW spiral tunnel rounder bars
- Direct drive rounder belt
- Cantilevered rounder frame design for quick belt changes
- Independently driven UHMW kicker roller



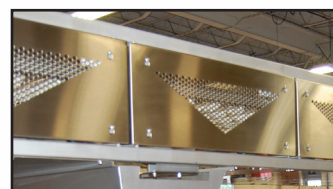
Servo Rotary Gate



Hinged Rounder Bars  
with Gas Spring Assist

#### Proofer

- UHMW zig-zag board and lane guides
- Servo driven rotary gate dough ball transfer system
- Pneumatic pulse sifter with linear motion at zig-zag and moulder areas
- Stainless steel flour catch pan with integral zig-zag design that is adaptable to optional automatic flour recycling systems
- Heavy duty proofer trays with stainless steel frame, non-stick analytic plastic snap-in trays
- Three 10' (3048 mm) section stainless steel tubular frame proofer in either stretched or stacked configuration
- Hinged catch pans on underside of proofer with safety key latch
- Single action flapper gate controls the drop from the proofer into the sheeter
- Punched stainless steel proofer side panels



Proofer Side Panels



Sheeter/Moulder/Panner



Magnetic Pan Indexer

#### Sheeter/Moulder/Panner

- 6" (152 mm) diameter grooved steel sheeter roller
- Adjustable 6" (152 mm) diameter smooth sheeter roller with non-stick coating
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt frame design for easy belt access
- Synthetic/cotton-topped moulder belt for flour retention and stretch resistance
- Pneumatic driven hot dog gate with PLC control for on-the-fly adjustment
- Magnetic pan indexer for precise panning at low and high production speeds

## ELECTRICAL FEATURES

### Equipped with two NEMA 4 rated operator control stations:

- On the side of the tower
- At the moulder

### Allen Bradley PanelView Plus 1250 touch keypad operator interface with alarm messages and recipe management on operator panel to control:

- Divider
- Rounder belt speed
- Rotary gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed



Operator Interface Panel

- Hot dog gate phasing and speed
- Magnetic pan indexer
- Flour recovery (if equipped)

### Allen Bradley pushbuttons operator panel for:

- Two-button start
- Stop
- Emergency stop
- MCR reset

### NEMA 12 remote electrical enclosure (stainless steel) including:

- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- Allen Bradley CompactLogix PLC control
- Allen Bradley PowerFlex inverters

## OPTIONS

### Mechanical Options

- DoFlow Dough Developer
- Hopper block-off slide
- Reverse axis rounder
- Chilled rounder bed
- Aluminum spiral tunnel rounder bars with Teflon coating
- Mesh cup proofer trays with stainless steel frame
- Additional proofer sections
- CE compliant design package
- UHMW moulder board assemblies
- Twin roll cutter
- Moulder board hoist systems
- Zig-zag vacuum flour reclaim system
- Pan dust collector
- Multi-Vac Flour Recycling System
- Magnetic pan pre-indexer conveyor
- Additional stainless steel proofer support legs
- Zig-Zag Cover
- Roll imprinters

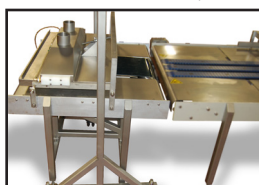
- Continuous Pan shakers
- Bun seeders
- Additional machine manuals
- Spare parts kit
- HBDFlex Divider Upgrade
- ZigZag Cover

### Electrical Options

- Panel modem option
- Product memory increase for over 40 products
- Panel air conditioner in lieu of Exair panel cooler
- Allen Bradley PanelView upgrade
- Allen Bradley PLC upgrade



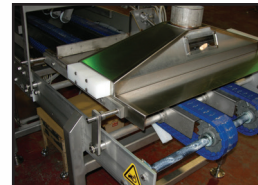
Zig-Zag Flour Reclaim System



Continuous Pan Shaker



DoFlow Dough Developer



Pan Dust Collector

## SPECIFICATIONS

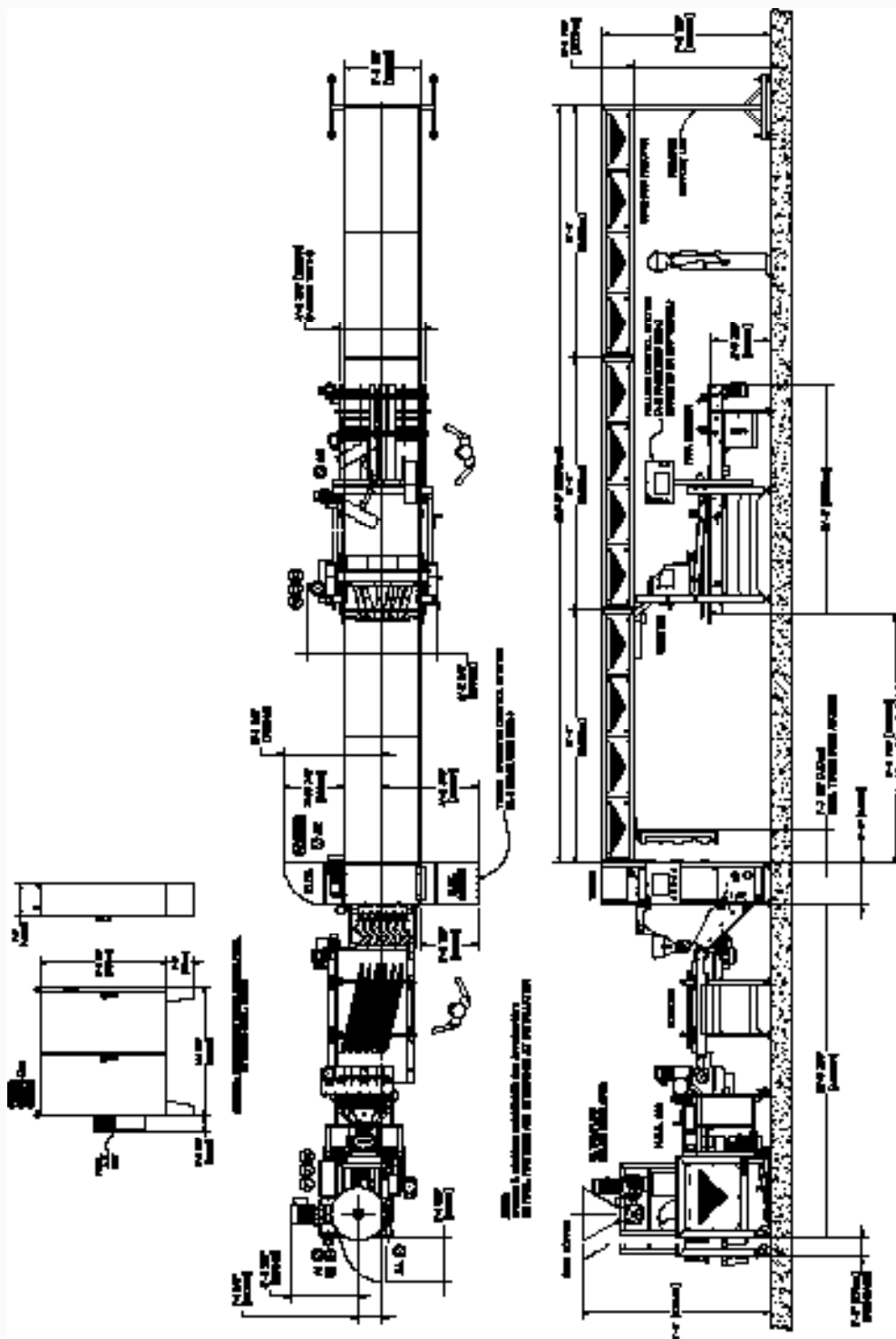
	Configuration	Divider Type	Speed Range* (cuts per minute)	Maximum Throughput*	Scaling Range
Accupan High Speed 4	4 across	HBD	40 to 145	7,500 lb./hr. (3402 kg/hr.)	7/8-6 oz. (25-170 g)
Accupan High Speed 6	6 across	HBD	40 to 145	11,000 lb./hr. (4990 kg/hr.)	7/8-6 oz. (25-170 g)
Accupan High Speed 8	8 across	HBD	40 to 145	15,000 lb./hr. (6804 kg/hr.)	7/8-6 oz. (25-170 g)

\*Throughput, maximum speed and scaling range are dependent on several factors including dough condition, product configuration and other associated equipment. Gearmotors are sized to meet a specific production range.



## ACCUPAN HIGH SPEED BUN SYSTEM

### DIMENSIONAL DRAWING



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AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

AMF is a Market Food Group Company

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